

# INDUSTRIAL LUMINARY.

A NEWSPAPER PUBLISHED WEEKLY FOR THE FARMER, MECHANIC, MERCHANT, POLITICIAN, AND THE FAMILY CIRCLE.

PARK & PATTERSON,

TWO DOLLARS A YEAR, IN ADVANCE.

"He reigns in the hearts of the millions who mingle the sweet with the useful."

INDUSTRIAL LUMINARY.  
PUBLISHED EVERY TUESDAY MORNING.

10¢ per year in advance; \$2.50 if payment be delayed twelve months; and \$5 at the expiration of the year.

Any person who will obtain six new subscribers, and forward the amount of subscription, \$12, in advance, shall be entitled to the seventh copy gratis.

ADVERTISING.

One square (10-lines, or less), one insertion \$1.50  
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Administrators' and Executives' notices .00  
Final settlements 2.50

A deduction from the regular term will be made to persons who advertise by the year.

The privilege of yearly advertisers only extending to the first year.

Advertisements not marked on the copy for a specified number of insertions will be continued until ordered out, and payment exacted accordingly.

Faith to give notice of a wish to discontinue at the expiration of the year will be considered as an engagement for the next.

No subscription discontinued until all arrears are paid unless at the option of the proprietor.

Henry Clay's Home and Grave.

TELEGRAMS.

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# INDUSTRIAL LUMINARY, TUESDAY, OCTOBER 17, 1854.

## LUMINARY.

PARKVILLE, TUESDAY, OCT. 17, 1854

### The Mails, &c.

There is some change taking place respecting our mail arrangements. The weekly service here has been discontinued, and a tri-weekly or daily one will succeed, we believe, in course of a few days. It is expected a stage will be put on the route from Kansas to Platte City in a day two; so we are told. Now that the bridge over Line Creek is finished, there is no impediment to such an arrangement; we want an efficient service, and hope now to get it. It takes about as long to carry letters from St. Louis to Parkville, under the once-a-week plan, as it does for a Calima steamer to make the trip from New York to Liverpool! We have heard of some letters mailed for us at Springfield, Ill., ten days ago, which will probably come to hand next week.

**ACCIDENT.**—On Friday evening last the Sam Clegg struck a snag, about twenty miles below Kansas City, which let two feet water into the hull. She proceeded to Kansas nevertheless, discharged her freight there, and started back for St. Louis. Little injury done to the boat, but some of the goods considerably damaged.

**WOODSMALL & TEHES** have now a lathe-machine in operation at their New Saw-Mill. This has long been wanted—split lathes don't answer half so well as saw-blades; and the latter kind can always be had in Parkville, all the time. Builders and plasterers will bear this in mind.

See the advertisement for Rail-Cutters!

**MEAT MARKET** this morning, Wils. Williams on hand again with a prize beef! We need not say, run every body and secure a piece; it may be all gone long before you read this.

The fast passenger steamer Honduras goes down this morning. We are under obligations to the very obliging clerk, Mr. McDonald, for late St. Louis papers. Look out for her. See notice in another column.

A "steamboat" says—The egg-trade in Parkville is likely to be run in the ground by speculators. Who are they? The regular retail price is 10c, but the speculators demand 12c. Our informant says they calculate on realizing 25c, 30c, clear, in course of next twelve months. They are trying to add another department to the business, viz., small potatoes.

## COMMERCIAL.

### PARKVILLE PRICES CURRENT

PARKVILLE, Oct. 17, 1854

Corrected weekly by Aspinwall, Stevens, & Co. Merchants, Producers and Steamboat Agents.

### PRODUCTS AND PROVISIONS.

Bacon meat per lb. \$4.50 to \$5.00

Hemp \$5.00 to \$8.00

Beef \$6.00 to \$8.00

Pork \$5.00 to \$8.00

Lamb 7 to 8

Tallow 10

Hides, dried 75

do gloves 75

Wheat 50c

Corn 50c

Flour 2.50 lbs. 25c

do lbs. 32c

Feathers 10c

Bacon 15c

Eggs (dozen) 10c

Chickens 1.50

Turkeys 40 to 75c

Bacon, white bushel 1.00

do bacon 75

Potatoes, Irish 1.00

Jams, common country per yard 50 to 65

do mixed 50 to 65

Linen, common 20 to 30

Yarn socks good 25 to 30

### GROCERIES AND LIQUORS.

Coffee, Rich per lb. 14c

do Loring 12c

Tea, V. Hyson 50 to 75c

do Gunpowder 75 to 100

do Imperial 80 to 100

Agar, N. O. 7 to 10

do crushed 10 to 15c

Molasses, S. H. 60c

do plantation 40 to 50c

Whiskey, rectified by bbl. 50 to 75c

Brandy, domestic per gall. do 40 to 50c

Wine Malibou 10 to 15c

# INDUSTRIAL LUMINARY, TUESDAY, OCTOBER 17, 1854.

LUMINARY.

PARKVILLE, TUESDAY, OCT. 17, '54

## DOMESTIC ECONOMY.

**How to Make Apple Dumplings**—Make a good paste; pare some large apples; cut them in quarters, take out the cores, and in them put a clove and a slice of lemon-peel; set them over a fire; when the paste is set, turn them over; take a piece of crust, enough to cover them, fold it round, put the quarters together, and lay them in a dish; pour a little flour on your hand—Flour a top of water-boiling, take a clean cloth, dip it into the water, shake flour over it, and tie each dumpling by itself, put them in, and keep the water boiling all the time. If the apples are not large, half an hour will boil them. When they are done enough, take up, lay them on a dish, throw sugar over them, and send them to the table with fresh melted butter in a boat, and fine beaten sugar in a saucer. Some persons boil apple dumplings without tying them in a cloth, but they are apt to break and spoil.

**PICKLED PORK.**—The following is the method formally practiced for pickling, for pickling pork, by the famous butchers of America:—When the hams have been dried long enough, so that they will not shrink, and after sprinkling with salt, pepper, and cayenne to season in that state for twenty-four hours, these slices are next dried in stores, till they acquire a loamy hardness, and a deep brown color. Pork, treated in this manner, if packed in cases, may be preserved for upwards of a whole year; and when cooked in luke-warm water, becomes plump, and has a rosy appearance. It likewise possesses a grateful flavor under the various forms of cookery, and is relished by the most delicate palate.

**CORN MEAL PUDDING**—Boiled—Pour over a quart of corn meal, sufficient boiling water to said it, stirring to mix. Add half a teaspoonful of sweet cream (or a cap. of milk) and the same of dried cherries, or other fruit, with a little salt. When milkwater is added, stir it well, and lay it in the form for the Louviers Mould, and all the six evening lines of travel East, North-east and South. Departing from St. Joseph, for St. Louis, on Wednesday as above, will leave on Thursday following, Weston at 7 a.m.; Fort Leavenworth at 8 a.m.; Parkville at 11 a.m.; Kansas at 12 m.; Wayne City 1 p.m.; Liberty at 2 p.m.; Richfield, Sibley, Camden, Wellington, Lexington, Dovers, Waverly, Carrollton, Miami, and all the six evening lines of travel East, North-east and South.

**Another**—Pour over a quart of meal, barely sufficient water to said it. Add a capful of buttermilk and half a cup of cream, with salt and saleratus, (soda is always better,) to sweeten. Add flour till the batter is moderately stiff—ruit as before. Boil two hours, and serve as above.—Michigan Farmer.

**OINTMENT FOR CHILBLAINS.**—Take olive oil 10 oz., turpentine 3 oz., yellow wax 1 oz., balsam of Peru 4 oz., and camphor 10 grains. Melt all these together in a clean earthenware vessel under a gentle heat, and when they are well mixed, incorporate it, fit to be put up in boxes for rubbing for these chilblains.

For outward chilblains, the following composition makes a salve.—Olive oil 2 oz., turpentine 1 oz., and 20 grains of sulphuric acid. These are all mixed together cold and well stirred. It is applied to the chilblains morning and evening, by being well rubbed in with the hand.—[Scientific American.]

**GINGER SNAPS.**—Beat together half a pound of butter and half a pound of sugar, mix with them half a pint of molasses, and a teaspoonful of ginger, and one pound, and a half of flour.

**CUP CAKES.**—Mix together five cups of flour; three cups of sugar; one cup of butter; a cup of milk; three eggs; well beaten; one wine-glass of wine; one of brandy, and a little cinnamon.

**SUBSTITUTE FOR CREAM.**—If you have not cream for coffee, it is a very great improvement to boil your milk, and use it while hot.

## English Receipts.

**Baby's Pudding.**—Butter slightly a large cup without a handle, or a very small basin; break lightly into it a peony sponge-cake; pour over it one well-whisked sulfured egg, mixed with a quarter of a pint of milk; let it stand half-an-hour, and boil it gently, and steam it for eighteen minutes. Lay writing-paper over it and then a thin, well-floured cloth before it, put into the saucers, and when it is put into the oven, steam it, taking care that neither the cloth nor the paper over it shall touch the water. The pudding should not be turned out of the basin for five minutes after it is taken up.—Arton.

**Batter Pudding Without Edges.**—Mix six teaspoonsfuls of flour with a little milk, a teaspoonful of salt, two teaspoonsfuls of baking-soda, and two teaspoonsfuls of cream; boil in a cloth or basin that exactly holds it, three or four hours.—[Rundell.]

**Brandy Bread Pudding.**—Take half a pound of stale brown bread, grated, mix with two cups of dried sugar and custard; mix with four eggs, a teaspoonful of brandy, and two tablespoonsfuls of cream; boil in a cloth or basin that exactly holds it, three or four hours.—[Rundell.]

**DRUG AND BOOK STORE,**  
**CLARDY & PREWITT,**  
WHOLESALE AND RETAIL DRUGGISTS  
AND BOOKSELLERS.

PARKVILLE, Mo.  
White Lead  
Dye Stuffs  
Window Glass  
Tartaric Acid  
Indigo  
Badder  
Vaseline  
Brushes  
Perfumery and Spices

**WE** are ready to receipt of fresh supplies, and shall be ever ready, until the close of navigation, for a general assortment of Drugs, Books, and Miscellaneous Works constantly on hand.

Also—Agents for all the popular Patent and Proprietary Medicines of the day.

1854. MISSOURI RIVER 1854.  
ST. JOSEPH AND ST. LOUIS PACKET  
LIVE.

## Regular Saturday Packet.

**THE** much laudable, and comfortable steam packet, which departs from the city of St. Louis, and via the Mississippi River, through the State of Missouri, and the State of Illinois, to the city of New Orleans, will run a regular packet, throughout the season, between the cities of St. Louis and New Orleans, and will call at every port of entry, and at all the principal towns along the river, and at all the points of departure, leaving St. Louis on every alternate Thursday, at 5 o'clock, p.m., and St. Joseph on every alternate Wednesday, at 10 o'clock, p.m., as follows, viz:

St. Louis—March 29, 1854; and 30th, April 13th and 14th; May 11th and 12th; June 8th and 9th; July 6th and 7th; August 3rd, 17th and 21st; September 11th and 25th; October 12th and 26th; November 9th and 23d; December 7th, 14th and 18th; January 11th and 15th; February 1st and 5th; March 1st and 5th; April 1st and 5th; May 1st and 5th; June 1st and 5th; July 1st and 5th; August 1st and 5th; September 1st and 5th; October 1st and 5th; November 1st and 5th; December 1st and 5th.

HONDURAS, L. A. Welch, Master, will run a regular packet, throughout

the season, between the cities of St. Louis and New Orleans, and will call at every port of entry, and at all the principal towns along the river, and at all the points of departure, leaving St. Louis on every alternate Thursday, at 5 o'clock, p.m., and St. Joseph on every alternate Wednesday, at 10 o'clock, p.m., as follows, viz:

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REGULAR SPRING SALES.

REGULAR SPRING SALES.